



Bleeding Heart

TAVERN MENU



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SMALL PLATES

Sourdough baguette & salted butter £4.50 (V)
Summer vegetable soup £6.50 (Vg)
Heritage beetroot & whipped feta salad
with roasted walnuts £10.00 (Vg)(N)
Cornish crab croquettes *with saffron aioli*
£8.50

Grilled prawns Provençale *with sourdough baguette* £12.50
Twice-baked Cheese Soufflé *with mustard sauce* £10.50 (V)
Fish fingers, *tartare sauce with pea & mint guacamole* £8.50

SHARING PLATES

French cheese platter *served with crackers & sourdough baguette* £15.00 (V)
Charcuterie platter *with pickles* £12.50
Cheese & charcuterie platter £24.00

EXPRESS MENU

29th - 3rd October

2 Courses £19.50 | 3 Courses £23.50

Duck rilette with toasted sourdough, cornichons

Barnsley chop with bubble and squeak, broccoli and mint jus

Chocolate sponge cake with custard

ROTISSERIE

Suffolk free-range chicken *with Koffman fries & gravy* Half £19 | Whole £35

Loin of Attenborough pork
with Jersey Royals, tenderstem broccoli & roasted apple gravy £17.50

TEAS & COFFEES

Espresso / Double espresso £3.00 | £4.00
Americano £4.00
Cappuccino or Latte £4.50
Macchiato / Double macchiato £3.00 | £4.00
Selection of teas £3.50

MAINS

Black Angus bavette steak *with Koffman fries & chimichurri* £21.50
Duck leg à l'orange £21.50
Adnams Ale-battered haddock fillet *with Koffmann chips, tartare sauce & mushy peas* £17.50
Scotch beef burger *with toasted brioche bun, Gruyère cheese & Koffman chips* £17.50
Roasted cauliflower *with hummus, wild rice & pomegranate molasses* £15.50 (Vg)

SIDES

All £6.00

Green beans | **Tomato salad** | **Green salad**
Tenderstem broccoli | **Padron peppers**
Koffman chips | **Koffman truffle fries**

DESSERTS

Classic crème brûlée £6.50
Strawberry Eton Mess £6.50
Cheese selection (5) *served with crackers & sourdough baguette* £15.00 (V)

V = Vegetarian | Vg = Vegan | N = Contains nuts. Please inform our staff of any allergies before ordering.
A discretionary 12.5% service charge will be added to the bill.



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WINE OF THE WEEK:

Red, Culombu, Tribbiera Organic 2022

175ml £10.00 / 500ml £37.00 / Bottle £52.00

SPARKLING

	125ml		Bottle
Champagne AOC Piper-Heidsieck, Brut, Reims, France, NV	15.00	-	81.00
Gusbourne, Brut, Reserve, Kent, England, 2021	14.00	-	78.00
Gusbourne, Rose Kent, England, 2019	14.50	-	79.00

DRY SHERRY

	75ml		Bottle
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.50	-	25.00

WHITES

	125ml	175ml	500ml	Bottle
Rocarel Blanc NV, Vin de France	6.00	8.00	20.00	29.00
Sauvignon Blanc, Wandering River, 2024 <i>A Wilson New Zealand wine</i>	8.00	9.00	27.00	37.00
Chardonnay, Wandering River, 2023 <i>A Wilson New Zealand wine</i>	8.50	10.00	29.00	39.00
Alsace AOC, Gentil 'Hugel', Famille Hugel, France, 2023	9.00	11.50	30.00	45.00
Getariako Txakolina, Txakoli, Bidaia, Basque Country 2024	9.50	12.00	35.00	48.00
Rioja Blanco, Bodegas Muga, Spain 2023	10.00	14.00	37.00	52.00
Langhe DOC, 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	10.00	14.00	38.00	54.00
Grüner Veltliner, Loimer, Kamptal, Austria, 2023	11.00	14.50	42.00	58.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2023	11.50	15.50	44.00	62.00
Albarino, 'O Rosal', Santiago Ruiz, Rias Baixas, Spain 2023	12.50	16.50	46.00	68.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2023	15.00	20.00	56.00	84.00

ORANGES

Maremosso Bianco, IGP, Catarratto 2022	7.50	10.50	29.00	46.00
Alicante DO, Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2023	10.00	13.50	38.00	55.00

ROSÉS

Luberon AOC Rosé, Famille Perrin, Provence, France, 2024	9.00	10.50	29.00	42.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2024	10.00	12.50	35.00	49.00

REDS

Rocarel Rouge NV, Vin de France	6.50	8.50	20.50	29.00
'Roncier', Louis Tramier, Mercurey, Burgundy, VdF,	7.00	9.00	25.00	36.00
Merlot, Wandering River, 2021 <i>A Wilson New Zealand wine</i>	8.00	9.50	29.00	42.00
Bergerac AOC 'Cantaloutte', Tours des Gendres, France, 2022	9.00	11.00	32.00	45.00
Pinot Noir, Wandering River, 2022 <i>A Wilson New Zealand wine</i>	9.00	10.50	33.00	47.00
Rioja DOC Crianza 'Xtrème', Organic, Bodegas LAN, Spain, 2020	9.50	11.50	34.00	49.00
Meerlust RED, Stellenbosch, South Africa, 2021	10.50	13.00	39.00	55.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2022	11.50	14.00	43.00	59.00
Pinot Noir Outer Limits, Montes, Zapallar, Aconcagua, Chile, 2022	12.00	14.50	43.00	62.00
Malbec 'Linaje' Organic, Pacheco Pereda, Lujan de Cuyo, Argentina, 2021	12.50	15.50	46.00	65.00
Cabernet Sauvignon 'No Fine Print', California, USA, 2022	13.00	16.00	48.00	68.00
Toscana IGT 'Lucente', Tenuta Luce, Tuscany, Italy, 2020	16.00	22.00	63.00	87.00

FINE WHITES

Rully, Maison de Montille, Burgundy, 2020	17.50	26.00	-	103.00
Ladoix AOC Blanc 'Bois de Mont', Chevalier, Burgundy, 2022	25.00	33.00	-	132.00

FINE REDS

Château Fleur de Lisse, Saint Emilion Grand Cru, Bordeaux, 2019	19.50	29.00	-	112.00
Pinot Noir, Grossi Laue, Hugel, Alsace, 2015	23.00	33.00	-	129.00

SWEET, PORT & SHERRIES

	75ml		
LBV Port Sandeman, 2019, Portugal (750ml)	8.00	-	64.00
Coteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021	7.50	-	59.00
Sauternes AOC Château Delmond, Bordeaux, France, 2019	10.00	-	81.00